

## GUASTELLO'S VILLAGE MARKET

# Winter Citrus Salad

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Serves 2 - 4

### Ingredients

#### FOR THE DRESSING:

2 tablespoons blood orange juice  
1 lime, juiced  
1 tablespoon red wine or apple cider vinegar  
1 tablespoon honey  
1 teaspoon Dijon Mustard  
1 small clove garlic – minced or pressed  
Kosher Salt & Black Pepper  
1/3 Cup Extra Virgin Olive Oil

#### FOR THE SALAD:

3 to 4 cups lightly packed arugula or mixed greens  
1 Blood Orange, peeled and sliced  
1 Cara Cara Orange, peeled and sliced  
1/2 grapefruit, peeled and sliced  
1/4 red onion, thinly sliced  
a handful of fresh mint or parsley, torn  
½ cup pomegranate arils (optional)  
2-3 tablespoons pistachios  
grilled chicken or fish (optional)

### Instructions:

Make the dressing: In a small bowl or jar, whisk or shake together with the orange juice, lime juice, vinegar, honey, Dijon, and garlic.

Season with salt and pepper to taste. While whisking, stream in the olive oil. Taste and adjust for seasoning with salt and pepper and adjust for sweetness with more honey if desired.

Assemble the salad: Layer lettuce with oranges, red onions, and fresh herbs. Sprinkle with pomegranate and pistachios.

To serve: Drizzle with dressing and serve immediately. Enjoy!

**Credit: [aclassictwist.com](http://aclassictwist.com)**